

IN THE CLAIMS

Please amend claims 9, 18, and 31-34 as follows:

9. (Thrice Amended) A method for producing whey containing an angiotensin converting enzyme inhibitory peptide comprising:

(i) mixing lactic acid bacteria and a starting material containing milk by stirring to prepare a mixed material;

(ii) fermenting said mixed material while stirring so that curd pieces and whey containing an angiotensin converting enzyme inhibitory peptide are generated,

whereby fermented milk containing said curd pieces and said whey containing the angiotensin converting enzyme inhibitory peptide is produced; and

(iii) subjecting the fermented milk to at least one of centrifugation and filter pressing to separate and recover whey.

18. (Twice amended) A method for producing whey containing an angiotensin converting enzyme inhibitory peptide comprising:

(i) mixing lactic acid bacteria and a starting material containing milk by stirring to prepare a mixed material;

(ii) fermenting said mixed material while stirring so that curd pieces and whey containing an angiotensin converting enzyme inhibitory peptide are generated,

(iii) fermenting said mixed material under static conditions,

whereby fermented milk containing said curd pieces and said whey containing the

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angiotensin converting enzyme inhibitory peptide is produced; and

(iv) subjecting the fermented milk to at least one of centrifugation and filter pressing to separate and recover whey.

31. A method for producing whey containing an angiotensin converting enzyme inhibitory peptide comprising:

- (i) preparing a mixture of lactic acid bacteria and a starting material containing milk;
- (ii) fermenting said mixture while stirring so that curd pieces and whey are generated; and
- (iii) recovering whey from said mixture after said fermentation.

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32. A method for producing whey containing an angiotensin converting enzyme inhibitory peptide comprising:

- (i) preparing a mixture of lactic acid bacteria and a starting material containing milk;
- (ii) fermenting said mixture while stirring so that curd pieces and whey are generated;
- (iii) fermenting said mixture under static conditions; and
- (iv) recovering whey from said mixture after said fermentation.

33. The method according to claim 31, wherein recovering whey in step (iii) is by at least one of centrifugation and filter pressing.

34. The method according to claim 32, wherein recovering whey in step (iv) is by at least one of centrifugation and filter pressing.
